



CROMER

UPSTAIRS RESTAURANT

eat@no1cromer.com
01263 515983

To Start

Fresh Maldon oysters with shallot vinegar dressing, lemon and tabasco *MS SP	2.50 per oyster
Squid ink tempura Maldon oysters with sweet, spicy soy dressing *FH MS SY	14.00 for 6
Coquille St. Jacques. A deconstructed version of scallops, white wine sauce and pomme puree served with caviar *WH MK FH SP MS	13.00
Cromer shellfish bisque served with crab toast *MK FH CS SP WH	14.00
Roasted Delicia pumpkin soup finished with crème fraiche, crispy capers, parmesan and beurre noisette *MK WH	14.00
Tempura prawns with bang bang sauce *CS SY MD	9.50
Spiced cockle popcorn, chilli vinegar *MD MS SP	9.50
BBQ East-coast octopus with romesco sauce, pequillo peppers and young leaves *FH	12.50
Brancaster moules a la crème served with toasted bloomer *MK MS SP WH	11.00
Confit duck leg terrine studded with pistachios served with foie gras brulee, piccalilli and toasted brioche *TN WH MK SP MD	13.50

To Follow

BBQ 8oz fillet steak au poivre with french fries and a parmesan, rocket salad *SP MK MD CY	33.00
Megrim sole meuniere and Kings Lynn brown shrimp with a beurre noisette, lemon and caper dressing. Served with baby leeks and Vivaldi potatoes *FH CS MK	24.50
Whole Cromer crab saffron risotto served with rocket, chives and parmesan *CS FH MK SP	23.50
1/2 or whole lobster cooked in truffle emulsion, served with parmesan fries and salad *CS MK SP <i>(availability subject to weather)</i>	29.50/55.00
Pan fried halibut with white wine sauce, Vivaldi potatoes, samphire and baby leeks *FH MK SP	30.00
Salt baked celeriac “steak” served with a wild mushroom fricassee and hazelnut dressed pak choi *TN SY VE	19.00
Brancaster moules a la crème served with toasted bloomer and french fries *MK MS SP WH	24.00

ALL OUR FOOD IS PREPARED IN A KITCHEN WHICH CONTAINS ALLERGENS. ALL OUR BATTER SERVED UPSTAIRS AT NO1 IS GLUTEN FREE. PLEASE INFORM STAFF OF ANY ALLERGIES & INTOLERANCE'S. OUR FISH IS BONELESS HOWEVER IT IS POSSIBLE FOR THERE TO BE A BONE IN YOUR PORTION.



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From The No.1 Upstairs Fish Shop

Main Meals

Cod and chips 8/10oz *F	17.50
Haddock and chips 8/10oz *F	17.00
Plaice and chips 8/10oz *F	18.50
Mini fish and chips 4/6oz *F	12.00
Tempura prawns and chips *F	17.00

Sides

Mixed salad *MD	4.50
Coleslaw *EG MD SY	3.00
Home-made gravy *WH CY	3.00
Mushy peas/minted mushy peas Med	2.00 /Lrg 3.00
Garden peas *VE	2.00
Cherkin *SD	1.00
Chips *VE	4.00
Onion rings *VE	4.00
Bread and butter *MK WH	2.00
Mash *MK	4.00

Desserts

The Norfolk cheese board - Binham blue, Baron Bigod and Norfolk Dapple *WH CY MK SP LP With a glass of port	12.50 5.00
Home-made Rhubarb sorbet and jersey dairy custard ripple garnished with stem ginger pieces and crispy meringue *EG MK SY	7.50
Molten 60% chocolate fondant served with vanilla ice-cream and clementine *MK WH SY EG With a glass of black muscat	7.50 5.00
Spiced red wine poached pear served with vanilla ice-cream (vegan alternative ice-cream available) *SP SY MK	7.50

List of Allergen Abbreviations

CS Crustaceans / CY Celery / EG Egg / FH Fish / LP Lupin / MD Mustard
MK Milk / MS Molluscs / SP Sulphites / SY Soy / WH Wheat / VE Vegan

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